

FOOD STYLES



A pie that's the berry best

by BEV BENNETT

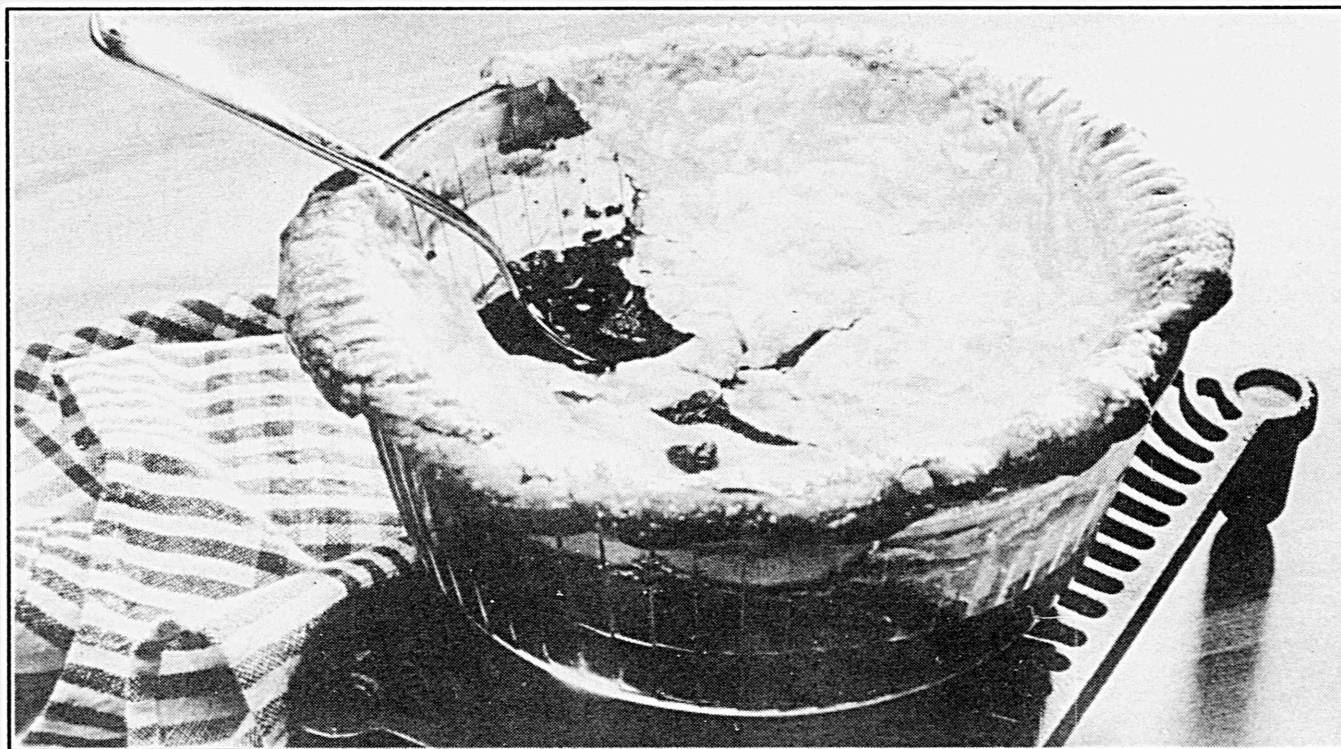
As patriotic as Mom and apple pie are, I'd like to suggest something better (than apple pie, not Mom). It's Raspberry and Blueberry Pie, topped with vanilla ice cream. Red, white and blue, and incredibly good tasting, this pie is made for summer festivities.

Raspberry and Blueberry Pie calls for my preferred method of making fruit pies. I mix the fruit with sugar, flavorings and enough cornstarch to thicken the juices. Then I spoon the mixture into a glass bowl and top it with a pie crust. It's faster than a traditional pie, and has a better texture.

The fruit cooks into a thick, juicy mixture. You can watch it through the glass bowl; if it's not bubbling the pie isn't done.

There's no bottom crust to get soggy and the top crust is golden and beautiful.

To serve this pie, I crack into the crust with a spoon and scoop out the filling with pieces of crust. The combination of warm, syrupy filling and firm crust is great. A scoop of vanilla ice cream finishes the dessert like fireworks complete a perfect day.



RASPBERRY AND BLUEBERRY PIE

Pie Crust

3 cups mixed raspberries and blueberries

1 tablespoon cornstarch

1/4 cup sugar, plus 1 to 2 teaspoons for crust, optional

1/4 teaspoon ground cinnamon

1 teaspoon lemon juice

1 egg white, beaten, optional

Vanilla ice cream

Prepare Pie Crust and chill as directed.

Combine berries, cornstarch, 1/4 cup sugar, cinnamon and lemon juice in 1-quart glass oven-proof

bowl (diameter of top of bowl should be about 7 inches).

Roll out crust into 10-inch circle, about 1/4 inch thick. Gently place dough over bowl. Crimp edges of crust to form a high wall, pinching to edges of bowl. Make 1 or 2 slashes in crust. If desired, brush crust with egg white and sprinkle with remaining 1 to 2 teaspoons sugar.

Bake at 375 degrees until crust is golden and filling is bubbling, about 45 minutes. Remove from oven. Set stand 15 to 20 minutes. While warm, scoop pie and crust into 2 bowls and top with vanilla ice cream. Makes 2 generous servings.

Pie Crust:

3/4 cup flour

1 teaspoon sugar

1/4 teaspoon salt

3 tablespoons unsalted butter, cut into small pieces

1 tablespoon solid vegetable shortening

3 to 3 1/2 tablespoons water

Stir together flour, sugar and salt in bowl. Cut in butter and shortening until mixture is crumbly. Stir in water by the tablespoon until dough holds together. Gather into ball. Flatten to a disk. Wrap in plastic wrap and chill 30 minutes.

(Bev Bennett is food editor of the Chicago Sun-Times and author of four cookbooks, including the award-winning Two's Company, Barron's.) (c) 1993, Bev Bennett.

Crossword answers

BARA	VALET	FLOW	CMV
OBIT	ISERE	LALA	CHAOS
HIGH	SCHOOL	BANDS	HOYLE
RESL	ATES	LOCKE	LAROSA
ETOT	TREY	SITAR	
HALTER	SAHIB	SCOTLAND	
ARIES	FIRE	COMPANY	NOI
ROT	POET	EINS	ADIN
EST	WAR	VETERANS	CLARE
MELT	ORME	ALONE	KEGLER
EAVES	SHINY	PALED	
BELTED	SCROD	SUPEREGO	
ALAN	BOOSTER	CLUB	RUM
SEAR	EERO	HALT	MAI
ING	SCOUT	TROOPS	ADENT
CAUTIONS	HANSA	STENOS	
EAGLE	RENE	ITS	
ATTUNE	GURUS	ABDICATE	
PIETTA	INDEPENDENCE	DAY	
ONALL	MAGI	LEASE	NAPE
AMY	ATEN	FORTY	TMAN

Rock trivia answer

The Beatles Live at the Star Club in Hamburg, 1962

Grecian Summer Salad

CHEAP THRILLS CUISINE

BY: LOMBARDO & BUI

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Combine: 2 cups of 1/2" diced beefsteak tomatoes with one 1/2" diced hothouse cucumber.



Make the following marinade of:

1/2 cup olive oil
1 Tbsp lemon juice
1 1/2 Tbsp red wine vinegar
1 tsp minced garlic
3 Tbsp fresh chopped oregano
1 Tbsp fresh chopped basil
1 tsp salt

Mix together & refrigerate for 4 hours.



Transfer slightly drained salad to 2 qt. bowl lined with Boston lettuce.



Top with 1/2 cup of crumbled feta cheese. Serves 4.